

for the palate

for the palate

## Starters

Spring roll of caramelised red onions, oyster mushroom and Somerset brie with garlic dip (v) (n)	£5.95
Pressing of ham hock and duck confit with an orange chutney and toasted onion bread (n)	£7.25
Oak smoked Scottish salmon served with lemon crème fraiche and brioche (n)	£6.95
Wild mushrooms and goats cheese on toast (v) (n)	£5.95
Bruschetta topped with olives, plum tomato and basil (v) (n)	£5.95
French onion soup with mozzarella crouton (v) (n)	£5.95
Chef's soup of the day	£5.95
Caesar salad: chicken breast, cos lettuce, parmesan shavings, croutons and Caesar dressing (n)	starter £6.95 main £14.95
Greek salad: black olives, sun blush tomato, feta cheese, red onion and herb dressing (♥) (v) (g) (n)	starter £5.95 main £12.95
Crayfish and prawn salad with avocado, grapefruit and toasted pine nuts (♥) (g)	starter £6.95 main £14.95

## Main Courses

Braised blade of beef, horseradish mash, Madeira and wild mushroom jus (g) (n)	£15.50
Thai chicken curry with basmati rice and popadoms (g) (n)	£14.95
Pot roast lamb shank with dauphinoise potatoes and ratatouille (g) (n)	£17.95
Cumberland sausage with mashed potatoes and onion gravy (n)	£12.95
Steak and kidney pie served with seasonal vegetables and roast potatoes (n)	£12.95
Beer battered fish with mushy peas, hand cut chips and hot tartare sauce (n)	£12.95
Twice cooked salmon, white bean purée, roasted aubergine, pimento and courgette with tomato concasse (g) (n)	£16.95
8oz sirloin steak with grilled flat mushrooms, slow roast tomato and French fries (g) (n)	£18.95
Stir fry of oriental vegetables with hoi sin sauce and basmati rice (♥) (v) (g) (n)	£12.95
Spinach and ricotta cappelletti, with white onion and garlic sauce and parmesan shavings (v) (n)	£12.95

## Side Orders

Market vegetables	£3.00
Cracked black peppercorn or diane sauce	£3.00
Dauphinoise potatoes	£3.00
Mixed leaf and parmesan salad	£3.00
Buttered spinach	£3.00

## Desserts

Apple tart tatin, apple sorbet and caramel sauce (v)	£6.00
Rhubarb crumble crunch with vanilla bean ice cream (v)	£6.00
Valrhona bitter chocolate mousse with candied kumquats and honeycombe ice cream (v) (n)	£6.00
Trio of strawberries - pannacotta, strawberry ice cream and a shot of strawberry soup (♥) (g) (n)	£7.50
Baked Irish coffee cheesecake with Baileys froth (v) (n)	£6.00
Dessert of the week	£6.00
Fruit salad (♥) (v)	£6.00
Ice cream selection (v) (g) (n)	£6.00
Cheese plate of the week served with grape chutney, celery and biscuits. May be taken as a separate course (v) (n)	£7.50

(n) - nut free  
(g) - gluten free  
(♥) - healthy option  
(v) - vegetarian

\* Guests on dinner inclusive packages will be charged a supplement for choices above the allowance of £25.00

For those with special dietary requirements or allergies who may wish to know the ingredients used, please ask for the manager.